



## **NEWS RELEASE**

**18 June 2025**

### **NTU Singapore and WHO collaborate to modernise global food safety standards**

**Nanyang Technological University, Singapore (NTU Singapore)** and the **World Health Organisation (WHO)** are collaborating on a new project to bolster global capabilities in food safety risk assessment, in support of the WHO Global Strategy for Food Safety 2022–2030.

It aims to modernise the global food safety framework through the application of **New Approach Methodologies (NAMs)**, which include cutting-edge techniques such as Artificial Intelligence (AI) and digital modelling. These innovations will enhance the ways that countries can assess risks associated with novel and emerging food systems.

The three-year collaboration was announced at the WHO-NTU Joint Workshop on New Approach Methodologies in Future Food Safety Risk Assessment, held at Royal Plaza on Scotts in Singapore, during a signing ceremony today.

The collaboration intends to jointly advance the food safety field by promoting the adoption and implementation of innovative tools and technologies that are more robust, reduce uncertainty, and enhance trustworthiness.

The agreement was signed by Professor William Chen, Director of the Future Ready Food Safety Hub (FRESH), NTU Singapore, and Dr Simone Moraes Raszl, Scientist for Multisectoral Action in Food Systems, Nutrition and Food Safety, Department of Nutrition and Food Safety at WHO. Guest of Honour, Mr Lim Chuan Poh, Chairman of the Singapore Food Agency (SFA) witnessed the signing.

**Prof William Chen**, who is also **Director of NTU's Food Science and Technology programme**, said: "This collaboration with WHO underscores NTU's commitment to advancing food safety science and innovation. Supported by FRESH and our partners in the Singapore ecosystem, we aim to develop robust methodologies that will benefit global public health, particularly to assess and regulate novel food innovations."

**Dr Moraes Raszl, WHO**, added, "Ensuring safe food is fundamental to global health, sustainable development, and resilient societies. Our joint efforts with NTU Singapore

exemplify our collective commitment to advancing science-driven solutions that can be shared and scaled across borders. By harnessing innovation and international expertise, we are laying a strong foundation for the future of food safety worldwide.”

The project will leverage the expertise of **FRESH**, a tripartite partnership between NTU Singapore, the Agency for Science, Technology and Research (A\*STAR), and SFA.

**Mr Lim Chuan Poh, Chairman of SFA** and the Guest of Honour for the event, added, “This project is an illustrative example of how international collaborations can drive innovation in food safety science. As Singapore develops a more resilient and robust food system, global partnerships like this will play a vital role in ensuring the safety, trust, and sustainability of both local and global food supply chains.”

NTU and WHO will embark on collaborative research, knowledge dissemination, and the development of technical guidance to support regulatory readiness for novel food categories such as cultured meat, functional foods, and precision-fermented products.

Joint activities under the agreement also include capacity-building workshops, scientific publications, and the establishment of an applied framework for integrating NAMs into national food safety systems.

These efforts are intended to help WHO member states strengthen their food safety risk assessment capabilities and meet emerging regulatory demands.

With this milestone collaboration, NTU Singapore and WHO demonstrate their shared commitment to global health through innovation, capacity building, and scientific excellence in food safety.

The WHO-NTU Joint Workshop on New Approach Methodologies (NAMs) in Future Food Safety Risk Assessment is held from June 18-20, 2025.

This workshop will focus on the integration of NAMs, such as in silico computational models and in vitro assays, to improve food safety assessment. The event will also address the challenges of integrating NAMs into regulatory frameworks and exploring their potential for novel foods.

###

**Media contact:**

Ms Junn Loh  
Assistant Director, Media Relations  
Corporate Communications Office  
Nanyang Technological University, Singapore  
Email: [junn@ntu.edu.sg](mailto:junn@ntu.edu.sg)

### ***About Nanyang Technological University, Singapore***

A research-intensive public university, Nanyang Technological University, Singapore (NTU Singapore) has 35,000 undergraduate and postgraduate students in the Business, Computing & Data Science, Engineering, Humanities, Arts, & Social Sciences, Medicine, Science, and Graduate colleges.

NTU is also home to world-renowned autonomous institutes – the National Institute of Education, S Rajaratnam School of International Studies and Singapore Centre for Environmental Life Sciences Engineering – and various leading research centres such as the Earth Observatory of Singapore, Nanyang Environment & Water Research Institute and Energy Research Institute @ NTU (ERI@N).

Under the NTU Smart Campus vision, the University harnesses the power of digital technology and tech-enabled solutions to support better learning and living experiences, the discovery of new knowledge, and the sustainability of resources.

Ranked amongst the world's top universities, the University's main campus is also frequently listed among the world's most beautiful. Known for its sustainability, NTU has achieved 100% Green Mark Platinum certification for all its eligible building projects. Apart from its main campus, NTU also has a medical campus in Novena, Singapore's healthcare district.

For more information, visit [www.ntu.edu.sg](http://www.ntu.edu.sg)

### ***About the Department of Nutrition and Food Safety, WHO***

The [Nutrition and Food Safety Department](#) is addressing the burden of disease from physical, chemical and microbial hazards in food and unhealthy diets, maternal and child malnutrition, overweight and obesity.

The Department aims to ensure universal access to safe, sufficient nutritious food and effective nutrition actions, through setting science-based international food standards, promoting nutrition action in health systems, fostering sustainable food production and consumption, improving food environments and empowering consumers in all situations, monitoring nutrition status, and managing food safety events at the international level, closely working with Member States, UN partner agencies and non-State actors.

\*\*\*